



## DINNER

Peking Duck Crepe with hoi sin sauce	7	Saganaki with a spicy vinaigrette	6
Potato Spun Prawns with Thai chilli	7	Grilled Chorizo with Roulle Mayonaisse	
Pumpkin & caramalised onion Arancini Balls with a compote of tomato and red pepper			7

### To Share

Garlic Bread	9	With cheese	12
Cobb loaf- with cheese, olive & balsamic vinegar Sicilian –With onion cheese, olives, red peppers and Basil pesto butter.			14
Soup – house made with a warm ciabatta roll.*			13
Chunky Fries - seasoned with smoked spices, topped with parmesan and basil with aioli dip.			12
Trans Tasman White Bait rolled in coconut spicy dipping sauce and roti bread			17

PATRONS WITH SPECIAL DIETARY NEEDS PLEASE SPECIFY REQUIREMENTS WHEN ORDERING

EACH SEAT CAN BE ALLOCATED AN ACCOUNT AND A NAME MAKING SPLIT BILLS EASY

## To Follow

Chicken Parmagiana with vegetables <u>or</u> salad & fries *	26
Chicken Souvlaki - marinated chicken with traditional Greek salad with pita bread, House made tzatziki & fries.	26
Chicken breast wrapped in smoky bacon served on sliced chorizo oven baked , finished on potato Salladaise (roasted in duck fat) ,with a sweet mustard dressing.	36
Duck breasts pan fried on a roasted pumpkin, beetroot, Spanish onion, spinach salad & honey, star anise sauce.	30
Red Thai Pumpkin & Chickpea Curry with steamed rice & roti bread.	24
Fish of the day in a crispy amber ale beer batter with vegetables <u>or</u> salad & fries.	Market Price
Mediterranean Vege Stack with grilled saganaki, egg plant, caramelized onion, capsicum, pumpkin, zucchini, mushroom & yoghurt on a potato rosti	27
Lemon Pepper Calamari on a salad of mixed greens, beets, orange, pickled cucumber & daikon with a ginger citrus dressing.	26
Saganaki - Grilled Saganaki layered on a tomato , Roma beans, croutons, honey dressing,	23





Black Pepper Sausages grilled , mash potato, hickory smoked bacon, caramelized onions & green pepper sauce.	26
Lamb shoulder - Slow cooked, with Mediterranean vegetables, grilled cheese, Greek yoghurt & flat bread.	32
Beef Cheeks slow cooked in red wine, cream, mushroom and onion served on creamy mash & vegetables.	28
Pot' Au' Feu - Braised tender beef with root vegies & buttered chat potatoes, Dijon mustard.	26

STEAKS - CHEFS CHOICE

*AGED ON THE PREMISES FOR 8 WEEKS – CHARGRILLED TO YOUR LIKING  
SERVED WITH SMASHED CHAT POTATOES WITH ROSEMARY SALT & AIOLI  
Sauces - garlic butter, gravy, mushroom or green pepper - \$ 2*

Sides

Smashed chat potatoes with rosemary salt & aioli	7	Buttered greens	7
Seasonal vetables	7	Garden Salad	7
		Fries	5
		Chunky Fries	7

\* Denotes meals which can be gluten free. Please inform staff when ordering

KIDS MENU		10 YEARS AND UNDER	
Cheese burger & chips	All	12	
Chicken tenders, chips and salad			
Fish, chips and salad			
Spaghetti bolognaise			
DESSERT Ice cream - with topping & sprinkles		6	



### To Finish

Chocolate & Macadamia Brownie and vanilla bean ice cream.	13
Ice Cream – a selection of 3 Timboon ice creams.	13
Sticky Date Pudding - with butterscotch sauce & cream.	13
Mille Feuille – layers of crisp filo pastry layered with apples, marscarpone & cream sprinkled with almond praline, drizzled with a toffee sauce.	15
Meringue nest- with cream & topped with berries. (GF, can be DF)	12

*Download the American Creswick App for special offers & rewards*

TAKE AWAY OPTIONS AVAILABLE



## MENU FOR PATRONS WITH SPECIAL DIETARY REQUIREMENTS

Soup of the day – check with wait staff	13			
Garlic Bread – (V) 8	With cheese (V) 12			
Red thai pumpkin & chickpea curry with steamed rice & pita bread. (V,VG, GF)	24			
Fish of the day – Served with vegetables. (GF, DF, YF)	Grilled Crumbed Market prices			
Mediterranean Vege Stack with grilled Saganaki – Egg plant, caramelized onion, capsicum, pumpkin, zucchini, mushroom & yoghurt on a potato rosti. (V,GF with quinoa and no rosti)	28			
Lemon pepper calamari on a salad of mixed greens, beets, orange, pickled cucumber & daikon with a ginger citrus dressing (GF,YF)	25			
Chicken breast wrapped in smoky bacon served on sliced chorizo oven baked ,finished on potato				
Salladaise (roasted in duck fat) ,with a sweet mustard dressing.	36			
Duck breasts pan fried on a roasted pumpkin, beetroot, Spanish onion, spinach salad & honey, star anise sauce.	30			
Chicken Parmagiana with vegetables. (GF)	28			
Chicken Schnitzel with vegetables. (GF, DF )	26			
Saganaki – Grilled Saganaki layered on a tomato , Roma beans, croutons, honey dressing, (GF)	22			
STEAKS – aged on the premises for 8 weeks, chargrilled to your liking. (GF )				
GF – Gluten Free	DF – Dairy Free	VG – Vegan	V – Vegetarian	YF – Yeast Free



## AMERICAN SENIORS MENU

A FIXED PRICE MENU WITH A CHOICE OF 2 COURSES - \$ 26 OR 3 COURSES - \$34

ACCOMPANIED BY A COMPLIMENTARY GLASS OF AMERICAN HOUSE WINE

### ENTRÉE

Soup of the day

Garlic Bread

### MAIN

Fish of the day with either salad and chips OR vegetables

Pot" Au" Feu - Braised tender beef with root vegies & buttered chat potatoes, Dijon mustard

Banger and Mash - Dazza's sausages on a cream mash with gravy and caramelized onions

Chicken schnitzel with either salad and chips OR vegetables

### DESSERT

Sticky Date Pudding - with butterscotch sauce & served with cream

Bread and Butter Pudding – traditional pudding with ice cream

Chocolate & Macadamia Brownie with vanilla bean ice cream.

Meringue nest- with cream & topped with berries. (GF, can be DF)